

TASTING NOTE

Sandy Creek Chardonnay 2009



About This Wine

This wine is lightly wooded wine with a degree of oak complexity. Free run juice was drawn after gentle airbag pressing and cold settled at low temperatures before fermentation with selected yeast strains. Fermentation was arrested just prior to dryness, giving a wine with some residual fruit sweetness. It was then racked and aged on its yeast lees in a combination of French and American oak barrels to add further complexity. Tasting and assemblage of the final blend from the separate barrels was completed before bottling.

Vineyard Region

60% Riverland, 40% Sunraysia

Grape Varieties

100% Chardonnay

Vintage Conditions

A rain free harvest period in 2009 coupled with the drought conditions resulted in above average quality and in particular an especially high concentration of flavour. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal character.

WINEMAKER'S COMMENTS

Colour

Colour shows a vibrant yellow, with a fresh green tint at the edges.

Nose

The nose presents of fresh lemon, apricot and a subtle, yeasty note from yeast lees ageing on oak.

Palate

The palate overflows with ripe fruit characters of stone fruits and citrus with a nuances of sweet oak. Complex, yeast notes and a full flavoursome palate complement the zesty acidity and natural fruit flavours. The finish is clean and crisp.

Laboratory Analysis

Alc/Vol : 13.2% pH : 3.35 Total Acid : 6.0 g/L Residual Sugar : 3.92 g/L